



ANTIPASTI

hand dipped ricotta bruschetta • truffle honey	9
cannellini bean-roasted pepper bruschetta	8
heirloom tomato bruschetta • basil	9
arancini • meat sauce • mozzarella	8
steamed mussels • saffron • garlic • tomatoes	13
taleggio • black truffle • flatbread	13
fried <i>rhode island</i> calamari • lemon	14
<i>benton' s</i> bacon wrapped dates • aged balsamic	8
*beef carpaccio • truffle • arugula • radish	12
*tuna crudo • fennel • apple • jalapeno	15
grilled scallops • soybeans • shiitake	15
antipasto <i>alleia</i> • 2 guest minimum	10pp
meat: prosciutto, chorizo, soppressata, finocchiona cheese: robiola, grana padano, ubriaco, fontina fig flatbread, grilled <i>niedlovs</i> , arugula, olives	

INSALATE

local lettuces • fennel • radish • lemon vinaigrette • gorgonzola	9
*caesar salad • white truffle oil • grana padano	10
grilled romaine • <i>alleia</i> guanciale • bra duro	11
soybean salad • pine nut pesto • red wine vinaigrette	10
prosciutto di parma • caramelized apple • ricotta	12
delicata squash • arugula • <i>benton' s</i> bacon • red wine vinaigrette	12
beets • orange supremes • whipped goat cheese	11

PRIMI

pasta made in house daily

penne • bolognese	16	gnocchi • blue crab • tomato	19
pappardelle • braised veal	19	ravioli • pumpkin • braised pork	20
spaghetti all' amatriciana	17	angel hair • gulf shrimp • soffritto • tomato	22
conchiglie • gulf shrimp • soffritto cremoso • calabrian chile	21	creste rigata • braised lamb • mushrooms	21

SECONDI

bacon wrapped quail breast • charred tomato • walnut romesco	26
wood-fired pork shoulder • balsamic • apple relish	23
new york strip • balsamic onions • porcini	34
short rib • mashed potatoes • cherry relish	27
grouper • acorn squash • pistachio pesto	28
duck breast • butternut squash • orange	28
venison • fregula sarda • blackberry	32

CONTORNI

to share

pumpkin • butternut squash risotto	7
wood-fired mushrooms	7
roasted brussel sprouts • guanciale	7
broccolini fritti • golden raisins	5
<i>riverview farms'</i> polenta	5
kale • garlic	5

PIZZE

cooked at 750° f in our handmade masonry oven • individual size

margherita • basil • mozzarella	12	prosciutto di parma • smoked mozz • arugula	14
pepperoni • tomato sauce • mozzarella	13	gorgonzola • local figs • prosciutto	14
salami • sausage • roasted peppers • mozzarella	14	<i>benton' s</i> bacon • ricotta • rosemary	14
pork diablo • tomato sauce • smoked mozz	13	mushroom • preserved truffle • mozzarella	13
bolognese • basil • mozzarella	13	artichokes • olives • sausage • smoked mozz	14

autumn 2018



Chef Daniel Lindley • Chef de Cuisine Nehemias Hernandez
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*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness



COCKTAIL di AUTUNNO

- bellini** • *luxardo bianco* • *salers aperitif* • roasted persimmon • lemon • club soda 10
- gala** • apple-infused *cathead honeysuckle vodka* • *cocchi americano* • agave • lemon • *peychaud's* 11
- zenzero** • *plymouth gin* • lime-ginger cordial • *amaro montenegro* • lime • basil 12
- velluto** • *tequila ocho reposado* • *bonal* • *velvet falernum* • lemon • *peychaud's* 12
- arancio** • *smith & cross rum* • *cardamaro* • carrot • jalapeno • vanilla • lemon 12
- old fashioned** • *alleia four roses single barrel bourbon* • chai syrup • lemon bitters 12
- the bitter end** • *braulio* • *cocchi torino* • *sfumato* • finocchietto • fluffy grapefruit • lemon 10

BARILE di CASA

- manhattan** • *buffalo trace* • *cocchi torino* • bitters (aged thirty+ days) 12
- negroni** • gin • *cocchi torino* • *punt e mes* • *campari* • *meletti 1870* (aged thirty days) 12
- amaro** • a blend of three *italian* amari and sweet vermouth (aged thirty days) 10

CLASSICO

- la rosa** • *st germain* • sparkling rose • club soda 10
- aperol spritz** • *aperol* • prosecco • club soda 10
- fall sangria** • chianti • *hangar 1 rose vodka* • *cocchi rosa* • *lazzaroni* • apple • persimmon • rosemary 10
- tennessee mountain road** • fig-infused *chattanooga whiskey* • *averna* • orange bitters 12
- pompelmo** • grapefruit-infused *cocchi torino* • *cynar* • fluffy grapefruit 10

FRIZZANTE/ROSA

- prosecco** • *lunetta* • veneto • nv 9
- sparkling rose** • *juve y camps* • spain • nv 12
- sparkling rose** • *cocchi brachetto d'acqui* • piedmont • nv 12

BIANCO

- pinot grigio** • *mezzacorona* • trentino • 2017 8
- sauvignon blanc** • *savee sea* • new zealand • 2017 9
- chardonnay** • *casot dan vian* • piedmont • 2015 12
- chardonnay** • *acacia* • sonoma coast • 2015 12
- riesling** • *seeker* • germany • 2016 9

ROSSO

- pinot noir** • *folonari* • lombardy • 2016 8
- malbec** • *testamento* • mendoza • 2015 10
- sangiovese** • *rocca della macie chianti classico riserva* • tuscany • 2013 12
- montepulciano** • *tenuta 'terraviva'* • abruzzo • 2013 12
- merlot, sangiovese** • *mazzei 'badiola'* • tuscany • 2015 9
- cabernet sauvignon** • *vega sindoa* • spain • 2013 10

VOLO

- barrell bourbon flight** 20
infinite • *batch 14* • *batch 15*
- whistle pig rye flight** 35
farmstock • *10 year* • *15 year*
- amaro flight** 16
montenegro • *lucano* • *sfumato*

BIRRA ALLA SPINA

- hutton & smith** • pale ale • chattanooga 6
- blackberry farms** • classic saison • tennessee 7

BIRRA

- boilermaker** • eagle rare • miller high-life (pony) 7
- peroni** • lager • italy 4
- michelob ultra** • lager • missouri 3
- stella artois** • pilsner • belgium 5
- blue moon** • belgian white • colorado 4
- lagunitas** • ipa • california 4
- dogfish head** • '90 minute' ipa • delaware 7
- gypsy cider** • 'raindancer' (16 oz) • tennessee 7

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